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FORTHCOMING EVENTS ★ ★ ★ ★

Auckland Swiss Club

"KARABINER-SCHIESSEN": Anybody interested in "Karabiner-Schiessen" please contact our Secretary, Mrs H. B. Mueller, P.O. Box 3208, Auckland C.1. Send your name and address. —H.B.M.

Hamilton Swiss Club

The next Evening will be held on November 4th (first Sunday) in the Riverlea. The Dutch Orchestra will play for you and for supper we will have "Chaes and Cerverlat Salat."

Our Christmas Evening with the children and Santa Claus will be held on December 16th in the Riverlea.

● **RECIPE**

EEL — BRAISED IN RED WINE

2 lbs. eel, 2ozs. butter, 30 shalots, 1 oz. browned flour, 1 pint red wine, 1 teaspoon salt, pinch paprika, 1 pint meat stock (use somewhat less than 1 pint). Fry shalots cut in rings in butter till golden brown. Sprinkle browned flour over them, cook for 5 minutes, then add wine and stock. Let boil slowly, with the addition of salt and paprika, for $\frac{1}{2}$ hour. In the meantime clean and skin 2 lbs. of eel and cut in 4in. lengths. Add to liquid and late simmer gently for 25 minutes. Serve on hot platter, surrounded by little, boiled shalots and small, boiled potatoes. Serve remaining stock separately.

—H.B.

All Change of Addresses and Contributions for HELVETIA (by the 10th of each month please) . . . to—

ARNOLD BILAND,
Te Rapa R.D. 8, Frankton.

All matters regarding the Swiss Society . . . to—

JOHN STEINER,
19A Broadmore Street,
P.O. South, New Plymouth.